



**Baba's**  
Catering

By The Mediterranean Cruise Cafe

**SPECIAL EVENTS**  
catering menu



*from our family to yours*



# BREAKFAST



## BREAKFAST BUFFET

### Continental

8 PER PERSON

Breakfast muffins, pastries, assorted breakfast breads, fresh fruit, fresh ground coffee and hot tea, juices and bottled water.

### Classic Breakfast

10 PER PERSON

Turkey sausage, beef bacon, hash browns, scrambled eggs with cheese and parsley, assorted yogurt, assorted breakfast breads and pastries, fresh fruit, assorted juices, coffee and hot tea.

### International Breakfast

15 PER PERSON

Foule madames, hummus, falafel, pan-fried haloumi cheese, tomato and mint salad, shakshouka, sliced tomatoes and cucumbers, assorted pita bread, fresh fruit, assorted juices, coffee and hot tea.

## A LA CARTE

### Falafel

Spiced chickpea and parsley

1 PIECE - 1

### Soujek

Middle Eastern spiced beef sausage  
ORDER 48 HOURS IN ADVANCE

MARKET PRICE

### Za'atar and Cheese Flatbread

11 PER FLATBREAD

Toasted Middle Eastern flat bread seasoned with za'atar spices, topped with feta cheese and drizzled with olive oil.

### Fatayer

Baked turnovers with feta, white cheeses and parsley  
ORDER 48 HOURS IN ADVANCE

2 PER PASTRY

### Smoked Salmon

MARKET PRICE

### Assorted Olives (SERVES 12-15)

28



# LUNCH ON

## BUILD YOUR OWN LUNCH BUFFET

from 11:00am - 2:00pm

All options include pita bread and yogurt-garlic dip

**1 salad option, 1 meat option,  
1 side option**

8 PER PERSON

**1 salad option, 2 meat options,  
2 side options**

12 PER PERSON

**2 salad options, 2 meat options,  
2 side options, all dips**

15 PER PERSON

**2 salad options, 3 meat options,  
3 side options, all dips**

22 PER PERSON

### Salad Choices

Greek, Tabouli, Caesar, Mandarin Orange, Moroccan Mango Couscous (For additional salad options refer to page 6. Additional price may apply.)

### Sides

Rice, Feta Cheese Pasta, Grilled Vegetables, Mashed Potatoes, Couscous, Greek Olives, Fried Cauliflower (For additional side options refer to page 8. Additional price may apply.)

### Dips

Hummus, Hot Sauce, Garlic Sauce, Tahini Sauce (Additional \$2 per person)

### Meat Choices

Gyro, Chicken Kabob, Kofta Kabob, Beef Kabob (add \$5 per person), Lamb Kabob (add \$7 per person), Lamb Shank, Roast Lamb (add \$7 per person), Lamb Rack or Lamb Chops (add \$7/person), Shrimp (add \$4 per person)

### Pastas/Stir-Frys

(For pasta and stir-fry options, refer to page 6. Additional price may apply.)



# BOXED LUNCHES



12.95 per box lunch

## Gyro Wrap

(either chicken or beef)

Gyros with lettuce, tomatoes, onions, garlic dip and hummus rolled in a wrap. Served with yogurt garlic sauce.

## Gyro Sandwich

(either chicken or beef)

Your choice of a full pocket pita or flat pita (Chicago-Style) stuffed with gyros, lettuce, tomatoes, cucumbers and hummus. Served with yogurt garlic sauce.

## Caprese Wrap

Sliced tomatoes, mozzarella, lettuce and basil pesto rolled in a wrap.

## Halloumi Wrap

Fried eggplant, halloumi cheese, grilled tomatoes, basil and lemon aioli rolled in a wrap.

## Falafel Wrap

Falafel, hummus, sliced potatoes, eggplant, lettuce, tomatoes and onions rolled in flatbread. Served with tahini sauce.

## Falafel Sandwich in a Pocket Pita

A full pocket pita stuffed with falafel, hummus, sliced potatoes and eggplant. Garnished with lettuce, tomatoes and tahini sauce.

## Chicken Caesar or Greek Wrap

Grilled chicken with either Caesar or Greek salad rolled in a wrap.

## Kufta Wrap

(spiced ground beef)

Kufta meatballs with lettuce, tomatoes and onions rolled in a wrap, served with garlic dip and hummus.

## Steak Wrap

Tender sliced steak with lettuce, tomatoes and onions rolled in a wrap, served with garlic dip and hummus.

**Sides (pick 2): Greek Salad or Caesar Salad, Hummus and Fried Pita, Fresh Fruit or Baklava**

# HORS D'OEUVRES

## HORS D'OEUVRES ♦ Cold

Serves 12-15 (Unless Specified)

### Baba Ganouje

A Middle Eastern pureed dip with eggplant mixed with tahini, garlic and olive oil. Accompanied with pita bread.

30

### Hummus

A Middle Eastern pureed dip with garbanzo beans mixed with garlic, lemon and tahini. Accompanied with pita bread.

30

### Mediterranean Salsa

Homemade Mediterranean salsa served over hummus with seasoned toasted pita bread.

30

### Feta Cheese Platter

A fresh assortment of cucumbers, tomatoes, olives, feta cheese and hummos dip. Accompanied with pita bread.

30

### Shrimp Cocktail

Jumbo shrimp on a blanket of romaine lettuce, complemented by carved lemon and zesty cocktail sauce.

50 PIECES / 60

### Mediterranean Bruschetta

With tomatoes, feta and basil.

2 PER PIECE

### Fruit Kabobs

Seasonal fresh fruit on skewers. Accompanied with a yogurt honey dipping sauce.

2.50 PER SKEWER

### Dolmas

Grape leaves stuffed with rice and spiced vegetables.

1.50 PER PIECE

## HORS D'OEUVRES ♦ Hot

Serves 12-15 or 24-30 (Unless Specified)

### Grape Leaves

Grape leaves stuffed with rice and spiced ground beef.

1.50 PER PIECE

### Fried Kibbe

Shell of cracked wheat stuffed with spiced ground beef, pine nuts and delicately fried.

3 PER PIECE

### Spanakopita

Filo dough stuffed with feta cheese and spinach.

1.50 PER PIECE

### Samosas

Pastry stuffed with potatoes, green peas, spices and delicately fried.

1.50 PER PIECE

### Arayes "Middle Eastern Sliders"

Toasted pocket pita stuffed with spiced ground beef, caramelized onions, garlic-mayo and cilantro.

3.50 PER PIECE

### Stuffed Mushrooms

With basil pesto, parmesan, mozzarella and bread crumbs.

2 PER PIECE

### Mediterranean Flat Bread

Flat bread topped with slices of gyros, mozzarella cheese, mushrooms, onions, tomatoes and feta cheese.

13 PER FLATBREAD

### Coconut Shrimp

Coconut breaded shrimp with sweet chili sauce.

24 PIECES - 30

### Za'atar & Cheese Flat Bread

Toasted Middle Eastern flat bread seasoned with za'atar spices, topped with feta cheese and drizzled with olive oil.

11 PER FLATBREAD

### Fatayer

ORDER 48 HOURS IN ADVANCE

Baked turnovers stuffed with feta, white cheeses and parsley.

2 PER PIECE

### Pesto Shrimp with Toasted Pita Bread

Basil pesto marinated shrimp on toasted pita bread with grilled tomatoes and parmesan.

3 PER PIECE

### Lahme Bajeen

ORDER 48 HOURS IN ADVANCE  
Baked mini meat pies with spiced ground beef and vegetables.

2 PER PIECE

### Mini Kabobs

### Garlic Shrimp Skewer

Grilled shrimp skewers seasoned with garlic and lemon. Accompanied by cucumber yogurt sauce.

3.50 PER SKEWER

### Chicken Shish Tawook Kabobs

Middle Eastern spiced chicken kabobs seasoned with herbs, onions and tomatoes. Accompanied by cucumber yogurt sauce.

4 PER SKEWER

### Rosemary Garlic Beef Kabobs

Char-broiled filet of tenderloin skewers marinated in rosemary and garlic. Accompanied by cucumber yogurt sauce.

5 PER SKEWER

### Lamb Kabobs

Char-broiled tender lamb skewers marinated in spices, rosemary and garlic. Accompanied by cucumber yogurt sauce.

4.50 PER SKEWER

### Kufta Kabobs

Lean ground sirloin spiced and mixed with onions and parsley on skewers. Accompanied by cucumber yogurt sauce.

3 PER SKEWER

### Vegetable Kabobs

Assorted seasoned grilled vegetable kabobs with garlic yogurt sauce.

3 PER SKEWER

# SALADS ♦ STIR-FRYS & PASTAS ♦ PLATTERS

## SALADS

Serves approximately 12-15

### Greek Salad

Romaine lettuce, tomatoes, cucumbers, onions, feta cheese and olives, with a lemon-olive oil vinaigrette.

25

### Tabouli Salad

Diced tomatoes, cucumbers, onions, parsley, mint leaves and cracked wheat, over romaine lettuce. Seasoned with lemon-olive oil vinaigrette.

30

### Fatoush Salad

Toasted pita bread, tomatoes, cucumbers, onions, olives and mint tossed in a lemon-olive oil vinaigrette.

30

### Mandarin Orange Mango Salad

Spring mix lettuce tossed with mango dressing, walnuts, almonds and mandarin oranges.

25

### Tahini Salad

Diced tomatoes, cucumbers, onions, parsley and mint in a tahini dressing.

25

### Chickpea Salad

Cabbage, garbanzo beans, tomatoes, red onions, peppers and mint with a lemon-olive oil vinaigrette.

30

### Couscous Salad

Moroccan pearl couscous, walnuts, garbanzo beans, cranberry raisins, tomatoes and red peppers. Topped with a mango dressing and mandarin oranges.

35

### Caesar Salad

Romaine lettuce mixed with creamy Caesar dressing. Topped with parmesan cheese and croutons.

25

### Beet & Goat Cheese Salad

Beet, goat cheese, spring greens and toasted almonds tossed in a citrus vinaigrette.

35

### Orzo Shrimp Salad

Orzo, shrimp mixed with grape tomatoes, diced cucumbers, feta cheese, dill, mint and a lemon vinaigrette.

40

## PLATED STIR-FRYS AND PASTAS

Comes with your choice of Vegetarian, Gyro, Chicken, Beef or Shrimp

Vegetarian 18   Gyro 24   Chicken 24   Filet Mignon 28   Shrimp 26

### Casablanca

Garlic, onions, mushrooms and pine nuts in our house, savory-sweet sauce over rice.

### Stir Fry Pasta/Rice

Seasonal vegetables sautéed in our honey savory sauce and mixed with your choice of pasta or rice.

### Curry

Mixed seasonal vegetables sautéed in our creamy, curry sauce over penne pasta.

### Couscous

Sautéed seasonal vegetables and pine nuts and stirred with our honey savory sauce over couscous.

### Pesto Pasta

Sautéed seasonal vegetables, sun dried tomatoes, pine nuts and feta cheese mixed with a creamy basil pesto sauce over angel hair pasta.

### Feta Cheese Pasta

Thin angel hair pasta mixed with feta, diced tomatoes, pine nuts and basil.

## DISPLAY PLATTERS

Market Price

### Cheese Platter

Served with crackers and pita bread.

### Vegetable Platter

Served with house dipping sauces.

### Cured Meat Platter

Served with crackers and pita bread.

### Grilled Vegetables Platter

Served with house dipping sauces.

Served with your choice of Greek or Caesar salad, rice or mash potatoes, and grilled vegetables and fresh pita bread. Add \$2 for substitution of salad

## PLATED ENTREES

### Lamb Rack Frenched

Grilled rack of lamb seasoned with garlic and herbs.

### Lamb Chops

Seasoned tender lamb chops char-broiled to perfection.

### Lamb Shank

The most tender part of the lamb leg seasoned with mixed herbs and slowly baked with green beans and carrots.

### Filet of Roast Lamb

Boneless leg of lamb slowly baked and spiced with rosemary, oregano, olive oil and garlic.

### Filet Mignon

9 oz. Filet Mignon Steak accompanied by roasted asparagus.

### Roast Beef

Tender filet of roast beef seasoned with garlic and herbs and slowly baked.

### Tomaties

Beef tenderloin mixed with sautéed tomatoes, garlic and zucchini. Seasoned with olive oil, oregano and rosemary.

### Moussaka

Layers of sliced potatoes, eggplant, ground beef, béchamel white sauce and rich tomato sauce.

### New York Strip or Rib Eye

Grilled 10 oz. New York Strip or Rib Eye steak seasoned with garlic and herbs

### Lemon Garlic Chicken

Chicken breast marinated in garlic, lemon and spices accompanied by roasted asparagus.

### Chicken Imhamas

1/2 roasted chicken marinated in Middle Eastern spices and slowly baked to perfection. Accompanied with spiced rice with ground beef topped with pine nuts and almonds.

35

37

30

30

26

28

24

35

26

27

### Shish Kabobs

Fire roasted kabobs. Choose a combination of Chicken, Filet Mignon, Lamb (add \$3), Kofta, Shrimp, Gyro or Vegetable.

### 2 Kabobs

25

### 3 Kabobs

32

## SEAFOOD

### Baked Garlic Lemon Salmon

Alaskan Salmon spiced and dressed with lemon, garlic and butter.

28

### Garlic Broiled Shrimp

Jumbo shrimp sautéed in garlic and olive oil.

30

### Shrimp and Lamb Rack

Grilled shrimp kabob seasoned with garlic and lemon accompanied by grilled lamb rack.

38

### Salmon and Filet Mignon

Baked lemon garlic salmon accompanied by a filet mignon kabob.

MARKET PRICE

### Lobster and Filet Mignon

Broiled garlic lobster tail accompanied by a filet mignon kabob.

MARKET PRICE

### Lobster and Lamb Rack

Broiled garlic lobster tail paired with grilled lamb rack.

MARKET PRICE

## SPECIALTY LARGE ENTREES

If interested in a carving station, please inquire for more information.

### Roasted Leg of Lamb (7 lb.)

110

Marinated in herbs and spices, slowly baked.

### Whole Roast Beef (4 lb.)

MARKET PRICE

Marinated in herbs and spices, slowly baked.

### Roast Whole Lamb (30 lb.)

MARKET PRICE

Marinated in herbs and spices, slowly baked. Must order 1 week in advance.

### Whole Baked Salmon

99

Marinated in herbs, butter and lemon, baked.

### Lamb Rack (4 lb.)

99

Marinated in herbs and spices, grilled.

# B ♦ U ♦ F ♦ F ♦ E ♦ T ♦ S

## BUFFET STYLE ENTREES

(Minimum of 20 People for Buffet)

### Royal

40/PERSON

Chicken kabobs, shrimp kabobs, baked salmon, filet of roast lamb, grape leaves, spanakopita, rice, feta cheese pasta, grilled vegetables, Greek and tabouli salad, assorted bread, assorted desserts and fresh fruit.

### House Favorite

20/PERSON

Greek salad, hummus, spanakopita (spinach pies), gyros, chicken shish kabobs, feta cheese pasta, rice, pita bread, fresh fruit and baklava. Add: Shrimp 2; Salmon 4; Filet Mignon 5;

Carving Station

MARKET PRICE

(YOUR CHOICE OF BEEF, PRIME RIB, ROAST LAMB)

### Seafood

30/PERSON

Baked salmon, shrimp skewers, Mediterranean bruschetta, crab alfredo pasta, mash potatoes, seasonal grilled vegetables, Caesar salad, assorted bread, assorted desserts and fresh fruit.

### Pasta - Stir Fry

25/PERSON

Curry chicken stew, shrimp Casablanca, gyro stir-fry, Mediterranean bruschetta, Greek salad, grilled vegetables, feta cheese pasta, rice, assorted bread, assorted desserts, and fresh fruit.

### Vegetarian

17/PERSON

Curry vegetarian stew, spanakopita (spinach pies), falafel, hummus, feta cheese pasta, rice, grilled vegetables, Greek salad, assorted bread, assorted desserts, and fresh fruit.

### Arabian

25/PERSON

Hummus, Baba Ganouje, falafel, fried kibbe, grape leaves, tabouli salad, fatoush salad, basmati rice, chicken kabob, kofta kabob, assorted olives and dips.

## BUILD YOUR OWN

Work with us to build your own customized buffet for your event.

FROM 5-10PM

• 1 salad option, 2 meat options,  
2 side options

15/PERSON

• 2 salad options, 3 meat options,  
2 side options, all dips

20/PERSON

• 3 salad options, 4 meat options,  
4 side options, all dips

30/PERSON

### Salad Choices

Greek, tabouli, Caesar, mandarin orange, Moroccan mango couscous, (additional options refer to salad page in al la carte menu choices. Additional price may apply.)

### Meat Choices

Gyro, chicken kabob, kofta kabob, beef kabob (add \$5 per person), lamb kabob (add \$7 per person), lamb shank or roast lamb (add \$7 per person), lamb rack or lamb chops (add \$7 per person), shrimp (add \$4 per person), salmon (add \$4 per person).

### Sides

Rice, feta cheese pasta, grilled vegetables, mash potatoes, couscous, greek olives, fried cauliflower, pastas/stir-frys (refer to plated entree page in al la carte menu choices. Additional price may apply.)

### Dips

Hummus, hot sauce, garlic sauce, tahini sauce, yogurt garlic sauce (additional \$2 per person).

## SIDES DISHES

Saffron Rice  
Couscous  
Fried Potatoes  
Mash Potatoes

Pocket Pita Bread  
Greek Pita Bread  
Lebanese Flat Bread  
Yogurt Garlic Sauce

Grilled Vegetables  
Glazed Vegetables  
Garlic Roasted Asparagus  
Fried Cauliflower

Greek Olives  
Signature Garlic Dip  
Signature Hot Sauce  
Tahini Sauce

# GROUP APPETIZERS

## Buffet-Style or Family-Style

### Option 1

\$8/PERSON

Hummus, Spanakopita (spinach pies), Bruschetta, Mini Chicken Kabobs, Pita Bread and Yogurt Garlic Dip

### Option 2

\$10/PERSON

Hummus, Spanakopita (spinach pies), Bruschetta, Mini Chicken Kabobs, Chicken Wings, Pita Bread and Yogurt Garlic Dip

### Option 3

\$12/PERSON

Hummus, Spanakopita (spinach pies), Falafel, Gyros, Grape Leaves, Tabouli Salad, Yogurt Garlic Dip, Hot Sauce and Pita Bread

### Option 4

\$15/PERSON

Hummus, Spanakopita (spinach pies), Falafel, Gyros, Grape Leaves, Tabouli Salad, Mini Chicken Kabobs, Yogurt Garlic Dip, Hot Sauce and Pita Bread

### Option 5 - Vegetarian

\$16/PERSON

Hummus, Baba Ganouje, Falafel, Spanakopita (spinach pies), Tabouli Salad, Avocado Margarita Flat Bread, Assorted Olives, Yogurt Garlic Dip, Hot Sauce and Pita Bread

### Option 6 - Create Your Own

We'll help you create your own menu based on your budget whether it be buffet-style or family style. Inquire for more information.

For create your own menu, our most popular choices are:

Hummus • Spanakopita (spinach pies) • Gyros • Mini Chicken Kabobs  
Chicken Wings • Bruschetta • Falafel • Grape Leaves • Tabouli Salad  
Pita • Assorted Olives • Dips (yogurt garlic sauce, garlic dip, hot sauce)

Other options include:

Baba Ganouje • Dolma • Fried Kibbe • Coconut Shrimp • Greek Salad  
Moroccan Mango Couscous Salad • Mini Kofta Kabobs • Mini Shrimp Kabobs  
Mini Beef Kabobs • Any of our Flatbread pizzas: Margarita, Avocado Margarita, Mediterranean, Za'atar Flatbread, Beef Pepperoni Pizza or build your own (choices include: Beef Pepperoni, Grilled Chicken, Steak, Red or Green Peppers, Feta Cheese, Onions, Mushrooms)

Prices will vary from option to option.

We'd be happy to sit down with you and discuss creating your own menu.



# FAMILY-STYLE • LATE NIGHT BITES

## Family-Style

All Family-Style Includes Yogurt-Garlic Sauce, Pita Bread and Coffee

### Lemon-Herb Chicken

\$24/PERSON

Greek or Caesar Salad, Hummus, Lemon-Herb Chicken Kabobs or Chicken Filet, Basmati Rice and Roasted Vegetables

### Rosemary-Garlic Filet Mignon

\$30/PERSON

Greek or Caesar Salad, Hummus, Rosemary-Garlic Filet Mignon Kabobs, Basmati Rice and Roasted Vegetables

### Baked Salmon and Lemon-Herb Chicken

\$30/PERSON

Greek or Caesar Salad, Hummus, Baked Salmon and Lemon-Herb Chicken Kabobs, Basmati Rice and Roasted Vegetables

### Mix Grill

\$35/PERSON

Greek or Caesar Salad, Hummus, Chicken, Filet Mignon and Shrimp Kabobs, Basmati Rice and Roasted Vegetables

## Late Night Bites

### Gyro Bar

\$5/PERSON

Gyros, Lettuce, Tomatoes, Onions, Jalapenos, Sautéed Mushrooms, Feta Cheese, Pita Bread, Hummus and Garlic-Yogurt Sauce

### Falafel & Hummus Bar

\$5/PERSON

Falafel, Lettuce, Tomatoes, Onions, Jalapenos, Fried Eggplant, Pita Bread, Hummus and Tahini Sauce

### Flatbreads

\$14/FLATBREAD

Choose from Margarita, Pepperoni, Avocado and Mediterranean (with gyros, vegetables and feta cheese)

### Hummus & Pita Bar

\$4/PERSON

Hummus (classic, red pepper and sriracha) and Mediterranean Salsa with assorted chips and pita bread.

### Wings

\$1.25/WING

Our signature crunchy, spicy wings with your choice of dipping sauces: buffalo, ranch or blue cheese

# DESSERTS ♦ BEVERAGES

## DESSERTS

### Namoora Pie

Filo dough stuffed with a creamy custard, baked and drizzled with a homemade honey sauce.

### Baklava

With pistachios or walnuts.

### Atayif

Mama's Middle Eastern dough stuffed sweet cheese and glazed with a homemade honey sauce.

### Honey Pistachio Cheesecake

Wildflower ricotta, honey cheesecake topped with a crunchy layer of salted honey, toasted pistachio's and almonds.

6

### Molten Chocolate Cake

Rich chocolate cake smothered in a dark chocolate truffle served with vanilla ice cream.

8

2

### Kinafe

ORDER 48 HOURS IN ADVANCE

Shredded filo dough stuffed with sweet cheese, baked and drizzled with honey sauce.

8

### Seasonal Dessert

Inquire additional information on our current seasonal dessert and pricing.

## BEVERAGES

### American Coffee

### Turkish Coffee

### Mint Tea

### Ice Tea

### Lemon-Cucumber Water

Local water with fresh cucumber and lemon slices

## LINENS & CHINA

Various options available.

Table Linens - 5 per table (additional prices may apply).

Linen Napkins - 1 per person

China - 1.25 per person

Glasses - 1.25 per glass

Cutlery - 1.25 per person

Coffee/Tea Station - 2.99 per person

Inquire for more information.



# Baba's Catering

By The Mediterranean Cruise Cafe

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